



In your box

- .406 fl. oz. Tamari Soy Sauce
- 2 Green Onion
- ½ oz. Mirin
- 3 oz. Snow Peas
- 4 oz. Slaw Mix
- 8 ½ oz. Cooked Jasmine Rice
- 2 oz. Hoisin Sauce
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 16 oz. Fully Cooked Pulled Pork—Double Portion
- 12 oz. Ground Pork

*Contains: wheat, soy

You will need

- Olive Oil
- Large Non-Stick Pan, Microwave-Safe Bowl



Ready in 15

Hoisin Pulled Pork

with jasmine rice

NUTRITION per serving—Calories: 715, Carbohydrates: 79g, Fat: 31g, Protein: 31g, Sodium: 1617mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **flank steak**, separate steak strips into a single layer and pat dry. Follow same instructions as pulled pork in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as pulled pork in Step 2, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using 16 oz. **pulled pork**, follow same instructions, working in batches if necessary.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Vegetables

- Coarsely chop **pulled pork**. Excess pork fat will render while cooking and add flavor.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **snow peas** and **slaw mix** to hot pan and stir occasionally until slightly softened, 2-3 minutes.
- Remove slaw and snow peas to a plate. Keep pan over medium-high heat.



2

Cook the Pork Mixture

- Add **pulled pork** to hot pan and stir occasionally, 1-2 minutes.
- Stir in 2 Tbsp. **water**, **mirin**, **hoisin**, and **soy sauce**. Bring to a simmer.
- Once simmering, stir until combined and pork is heated through, 1-2 minutes.
- Once simmering, remove from burner.



3

Cook the Rice

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Place rice in a microwave-safe bowl with 2 Tbsp. **water** and white portions of green onions. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Fluff rice with a fork.



4

Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **slaw** and **pork mixture**, and garnishing with **green portions of green onions** and **red pepper flakes** (to taste). Bon appétit!